

Stylishly Warm Entertaining

METROPOLITAN DETROIT'S MONTHLY MAGAZINE

HOURL

DETROIT

Northern Comfort

Cozy Recipes
From Three Chefs,
Cocktails for
the Big Chill &
A Warm Setting for
Dinner Guests

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The DIA Reopens


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HIPPLE SHARES
HIS PAIN**

MIDWEST
COWBOY: WHEN
DETROIT'S
LONE RANGER
RULED THE RADIO

PLUS: SPARKLY PARTY SHOES &
THE GROWING SUBCULTURE OF CRAFTS

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“Comfort food is something that everyone can hold onto, whether it be a memory from your childhood or remembering a loved one. Comfort food has the ability to bring out emotion.”

This page: Samoa earthenware dinner plate, \$24.95, and Wright stainless-steel fork, \$29.95/set of four, at Crate & Barrel, Somerset Collection South, Troy; 248-643-6610. Opposite: Cotton shirt by Hugo Boss, \$95, at Saks Fifth Avenue, Somerset Collection South, Troy; 248-643-9000.

david GILBERT

RESTAURANT CHEF,
THE RUGBY GRILLE, BIRMINGHAM

GETTING COZY

Three cold-weather recipes from a trio of metro Detroit chefs recall childhood suppertime favorites prepared with ingredients that satisfy the emotional need for gustatory comfort.

PHOTOGRAPHS BY JOE VAUGHN
STYLING BY EBRU GÜRÜN
HAIR & MAKEUP BY JON LIECKFELT

rich TRAVIS

EXECUTIVE CHEF
TRIBUTE, FARMINGTON HILLS



“I’m a native Detroiter.

WE ALL LOVE OUR POT ROAST AND POTATOES.
COMFORT FOOD IS FOOD THAT TAKES YOU
BACK TO YOUR CHILDHOOD.”



This page: Mauviel copper tarte tatin pan, \$149.95, at Williams-Sonoma Grande Cuisine, Somerset Collection South, Troy; 248-637-0672. Flyte wood serving plate, \$21.95, at Crate & Barrel, Somerset Collection South, Troy; 248-643-6610. Opposite: Crew-neck sweater by Hugo Boss, \$145, Saks Fifth Avenue, Somerset Collection South, Troy; 248-643-9000.

“In autumn or winter, we use more rich ingredients like cheese, butter, and richer meats and fish. For example, in the summer we might use fresh raw onion, while in the winter we would use caramelized onions or we might cook with olive oil in the summer, but with rendered duck fat in the winter. I think it is a good excuse to splurge!”

This page: Red earthenware dessert plate, \$29, at Neiman Marcus, Somerset Collection South, Troy; 248-643-3300. Gilded stainless-steel fork by Meret, \$64.96/set of five, at Crate & Barrel, Somerset Collection South, Troy; 248-643-6610. Opposite: White shirt by Robert Rodriguez, \$275, and black tablier, \$319, at Saks Fifth Avenue, Somerset Collection South, Troy; 248-643-9000. Jeans by Elie Tahari, \$198, at Neiman Marcus, Somerset Collection South, Troy; 248-643-3300.



eve ARNOFF

CHEF/OWNER,
EVE, ANN ARBOR

recipes

COMFORT FOODS DRAW ON FAVORITES FROM CHILDHOOD AND THE REGION



CRÊPE A LA MAISON

2 cups whole milk
1/4 cup flour
2 whole eggs
1-1/2 tablespoon butter, melted
1 tablespoon extra virgin olive oil
1 tablespoon sugar
1 pinch salt
Zest of one orange
Zest of one lemon

FILLING

Thinly sliced Brie
Sautéed lobster mushrooms
Roasted garlic cloves
Orange zest
Baby leaf spinach

SAUCE

Melt Brie over medium-low heat until liquid.

Combine milk and eggs. Combine flour, sugar, and salt. Mix egg mixture with flour mixture. Whisk in melted room-temperature butter, and orange and lemon zest.

Using a non-stick egg pan on medium-high heat, cook crêpe on both sides. Fill crêpe with filling, spoon sauce over top, and serve.



SLOWLY BRAISED BEEF SHORT RIBS WITH FALL ROOT VEGETABLES

(Makes 6 entrees)

For the ribs:

6 18-ounce beef short ribs
2 cups red wine
2 cups carrots, peeled and roughly chopped
2 cups onion, roughly chopped
2 cups celery, roughly chopped

Marinate ribs in the refrigerator overnight in the red wine, carrots, and celery in a non-reactive pan. Remove ribs from marinade, pat dry. Drain vegetables and reserve wine and vegetables separately.

For the braising:

Salt and pepper, as needed
1/2 cup canola oil
1 14-ounce can diced tomatoes in juice
1 14-ounce can beef broth
2 rosemary sprigs
2 thyme sprigs

Reserved vegetables

Preheat oven to 325. Season ribs with salt and pepper.

Heat a heavy-gauge Dutch oven over medium-high heat. When hot, add the oil. When the oil shimmers, add the ribs and sear on all sides for about 3 minutes per side, or until nicely browned.

Add the vegetables and toss. Cook an additional 2 minutes.

Add the tomatoes, broth, and herbs. Bring to a simmer. Cover, place in the oven, and braise for 2 hours or until fork-tender.

Let ribs cool in the braising pan. When cool, remove the ribs and keep warm. Strain vegetables; reserve the liquid and discard braised vegetables.

Bring the braising liquid to a light simmer over medium heat in a small saucepot. As the liquid lightly simmers, ladle off the oil that forms to one side of the pot. Reduce the liquid until it coats the back of a spoon.

Place ribs in the center of a large serving platter, glaze the ribs with the sauce, and serve with roasted new potatoes, baby carrots, Brussels sprouts, and turnips.



AUTUMN MUSHROOM FRITTATA

(Makes 4 to 6 servings)

8 eggs
1/3 cup heavy cream
1 tablespoon water
Kosher salt
Freshly ground black pepper
Olive oil
Butter
3 ounces Serrano ham, sliced thin
10 ounces Robiola cheese, torn into large chunks
1 1/2 cups mushroom fricassee (recipe follows)
1/3 to 1/2 cup walnut basil pesto (recipe follows)

Preheat broiler or oven to 450 degrees. Gently whisk together eggs and cream just to combine. Add a spoonful of water and season generously with kosher salt and freshly ground black pepper. Heat a large non-stick, ovenproof sauté pan over medium-high heat.

Add oil and butter to generously coat bottom of pan, swirl pan to combine butter and oil, and quickly add egg mixture. Allow eggs to begin to set, lifting sides gently with a rubber spatula to allow eggs to run underneath and continue to set. When eggs are just firm enough to hold together, flip and immediately remove pan from heat.

Assemble frittata by topping it with layers of mushroom fricassee, Robiola chunks, dollops of pesto, and Serrano slices. Any remaining mushroom fricassee and pesto may be served alongside the frittata or saved for another use.

Place frittata in pan in oven and allow cheese to soften and become slightly bubbly. Remove from oven and slide frittata onto serving platter.

WALNUT BASIL PESTO

2 cups basil leaves, firmly packed
1/2 cup walnuts
4 large whole garlic cloves, peeled, or more to taste
2 tablespoons Parmigiano-Reggiano, shredded
2 tablespoons aged Provolone, shredded
1/4 to 1/3 cup extra virgin olive oil
Kosher salt
Freshly ground black pepper

Combine all ingredients except olive oil in food processor and pulse a few times to begin to combine ingredients. Add olive oil in a slow, steady stream while food processor is running. Adjust seasoning to taste.

FRICASSEE OF AUTUMN MUSHROOMS

1 pound assorted autumn mushrooms (chanterelles, hedgehog, cepes) or more readily available cultivated mushrooms (portabella, crimini, or shiitake)
3 tablespoons olive oil
3 tablespoons shallots, minced
1 to 2 tablespoons garlic, minced
1 tablespoon butter
2 to 3 tablespoons chopped fresh herbs such as chives, thyme, sage (not cilantro or rosemary, as they may overpower the other herbs)
Kosher salt
Freshly ground black pepper

Brush mushrooms to clean. Trim away tough bottoms of stems and slice, quarter, or tear into equivalent size pieces. Heat olive oil in wide, shallow saucepan over medium-high heat and add mushrooms, beginning with the firmest. Sauté in oil, allowing any liquid to exude from mushrooms. As each type of mushroom becomes tender, add the next variety and continue to sauté. Lower heat to medium-low and add butter, shallots, and garlic.

Season generously with kosher salt and freshly ground black pepper and sweat until shallots and garlic have softened. Remove from heat. Add herbs and adjust seasoning generously to taste.